



st. moritz sky bar

art boutique hotel monopol



Öffnungszeiten:
von 16:00 Uhr bis 24:00 Uhr



Unsere Hausweine & Offenausschank 1dl

Weiss

| | |
|---|-------|
| Mono Bianco | 8.50 |
| <i>Chardonnay, Pinot Blanc, Sauvignon Blanc</i> | |
| Chardonnay | 9.00 |
| <i>Chardonnay - Cantina Terlan</i> | |
| Riesling Sylvaner | 9.00 |
| <i>Riesling Sylvaner - Luzi Jenni</i> | |
| Pinot Blanc | 11.00 |
| <i>Weissburgunder - Annatina Pelizzatti</i> | |
| Vermentino | 9.50 |
| <i>Vermentino - Guado al Tasso/Antinori</i> | |

Rot

| | |
|---|-------|
| Mono Rosso | 8.50 |
| <i>Sangiovese</i> | |
| Creazione Rupi del Nebbiolo | 8.50 |
| <i>Nebbiolo - Rupi del Nebbiolo (Valtellina Superiore)</i> | |
| Tuma Casté | 11.50 |
| <i>Blauburgunder - Von Tscherner</i> | |
| Guidalberto | 14.00 |
| <i>Cabernet-Sauvignon, Merlot - Tenuta San Guido</i> | |

Rosé

| | |
|---|------|
| Scalabrone | 9.00 |
| <i>Cabernet Sauvignon, Merlot, Syrah - Antinori</i> | |

Schaumweine

| | |
|---------------------------|-------|
| Perrier Jouët Grand Brut | 18.00 |
| Perrier Jouët Blason Rosé | 22.00 |
| Ferrari Perlé | 15.00 |
| Ferrari Maximum Rosé | 15.00 |

Apéritif/Vermouth 4 cl

| | | |
|---|-------|-------|
| SPRITZ: Aperol / Campari / Hugo | | 13.00 |
| Pimm's Cup N° 1 (Pimm's N° 1, Ginger Ale, Garnituren) | | 19.00 |
| Crodino 10cl (alkoholfrei) | | 6.00 |
| Sanbitter 10cl (alkoholfrei) | | 6.00 |
| Aperol | 11% | 8.00 |
| Campari Bitter | 23% | 8.00 |
| Cynar | 16.5% | 8.00 |
| Pernod, Pastis | 40% | 8.00 |
| St. Germain | 20% | 8.00 |
| Carpano Punt & Mes | 16% | 8.00 |
| Carpano Antica Formula | 16,5% | 10.00 |
| Martini Bianco | 15% | 8.00 |
| Lillet Blanc | 17% | 8.00 |

Gin 4 cl

| | | |
|--------------------------------------|-------|-------|
| Siegfried Wonderleaf Gin alkoholfrei | | 13.00 |
| Beefeater London Dry | 40% | 13.00 |
| Bombay Sapphire | 40% | 13.00 |
| Hendrick's | 41,4% | 16.00 |
| Tanqueray 10 yrs | 47.3% | 16.00 |
| Martin Miller's Dry Gin | 40% | 18.00 |
| Monkey 47° Schwarzwald Dry Gin | 47% | 18.00 |
| Monkey 47° Sloe Gin | 29% | 18.00 |
| Isle of Harris Sugar Kelp Gin | 45% | 18.00 |
| Alkkemist Gin | 40% | 18.00 |
| Mare Mediterranean Gin | 42,7% | 18.00 |
| Malfy Limone | 41% | 18.00 |
| Malfy Pompelmo rosa | 41% | 18.00 |

Vodka 4 cl

| | | |
|-------------------------------|-----|-------|
| Absolut | 40% | 13.00 |
| Belvedere | 40% | 18.00 |
| Grey Goose | 40% | 18.00 |
| Stolichnaya Elit Ultra Luxury | 40% | 18.00 |

Tequila 4 cl

| | | |
|--------------------------------|-----|-------|
| Olmecca Altos Plata | 38% | 16.00 |
| Olmecca Altos Reposado | 38% | 16.00 |
| Avion Anejo Reserva Cristalino | 40% | 23.00 |
| Avion Anejo Reserva 44 | 40% | 23.00 |
| Mezcal San Cosme Blanco | 40% | 16.00 |

Rum 4 cl

| | | |
|--|-----|-------|
| Ron Zacapa 23 años | 40% | 20.00 |
| J.M. Rhum vieux agricole X.O. | 45% | 24.00 |
| Havana Club 3 años | 40% | 13.00 |
| Havana Club 7 años | 40% | 15.00 |
| Havana Club Union | 40% | 70.00 |
| Havana Club Tributo 2020 Limited Edition | 40% | 75.00 |

Scotch Whisky Blended 4 cl

| | | |
|-------------------------------------|-----|-------|
| Johnnie Walker Black Label 12 years | 40% | 14.00 |
| Royal Salute 21 years | 40% | 30.00 |
| Johnnie Walker Blue Label | 40% | 32.00 |

Single Malt Whisky 4 cl

| | | |
|-----------------------------------|-------|-------|
| Auchentoshan Three Wood (Lowland) | 43.5% | 28.00 |
| Glenmorangie 10 years (Highland) | 40% | 16.00 |
| Oban 14 years (Highland) | 43% | 20.00 |
| The Macallan 12 years (Speyside) | 40% | 16.00 |
| Glenlivet 18 years (Speyside) | 40% | 24.00 |
| Ardbeg 10 years (Islay) | 46% | 18.00 |
| Lagavulin 16 years (Islay) | 40% | 24.00 |

International & Swiss Whisky 4 cl

| | | |
|---|-------|-------|
| Jameson | 40% | 13.00 |
| Nikka from the Barrel | 51.3% | 20.00 |
| Orma 3303 Corvatsch Edition / Engadine Golf Edition | 44% | 38.00 |

Bourbon & Rye Whiskey 4 cl

| | | |
|----------------------|-----|-------|
| Four Roses | 40% | 13.00 |
| Maker's Mark | 45% | 16.00 |
| Bulleit Rye Frontier | 45% | 16.00 |

Cognac & Armagnac 2 cl

| | | |
|---|-----|--------|
| Martell V.S. | 40% | 10.00 |
| Remy Martin V.S.O.P | 40% | 10.00 |
| Remy Martin X.O. | 40% | 19.00 |
| Martell Chanteloup X.X.O. | 40% | 45.00 |
| Remy Martin Louis XIII Miniature 5cl (incl. bottle & box) | 40% | 680.00 |
| Armagnac Darroze Grande Assemblage 12 ans d'âge | 43% | 16.00 |

Brandy 2 cl

| | | |
|--|-----|-------|
| Carlos I° Brandy de Jerez Gran Reserva | 40% | 10.00 |
|--|-----|-------|

Calvados 2 cl

| | | |
|----------------|-----|------|
| Calvados Morin | 40% | 9.00 |
|----------------|-----|------|

Digestifs - Liköre 4 cl

| | | |
|------------------------------|-------|-------|
| Appenzeller | 29% | 9.00 |
| Averna | 32% | 9.00 |
| Braulio | 21% | 9.00 |
| Fernet Branca / Branca Menta | 40% | 9.00 |
| Limoncello | 40% | 9.00 |
| Montenegro | 25% | 9.00 |
| Ramazotti | 30% | 9.00 |
| Vecchio Amaro del Capo | 35% | 10.00 |
| Amaretto di Saronno | 28% | 10.00 |
| Bailey's Irish Cream | 17% | 10.00 |
| Chartreuse | 55% | 10.00 |
| Cointreau | 40% | 10.00 |
| Frangelico | 20% | 10.00 |
| Sambuca Molinari | 40% | 10.00 |
| IVA da Tschlin | 26.9% | 16.00 |

Schweizer Spirituosen 2 cl

| | | |
|----------------------------------|-------|-------|
| Kirsch Original Willisauer | 37.5% | 8.00 |
| Vielle Prune Morin | 41% | 8.00 |
| Williamine Morand | 43% | 8.00 |
| Vieille Prune Barrique Hecht | 40% | 10.00 |
| Vieille Williams Barrique Hecht | 40% | 10.00 |
| Berner Rosenapfel Barrique Hecht | 40% | 12.00 |
| Walderdbeergeist Fassbind | 44% | 12.00 |

Grappa 2 cl

| | | |
|-------------------------------------|-----|-------|
| Grappa di Merlot Nonino | 41% | 10.00 |
| Grappa di Moscato Barrique Mazzetti | 43% | 10.00 |
| Grappa Tignanello Antinori | 42% | 15.00 |

Portwein 5 cl

| | | |
|----------------------------------|-----|-------|
| Taylor's 10 years Old Tawny Port | 20% | 12.00 |
|----------------------------------|-----|-------|

COCKTAILS

“Die Klassiker”

CHF 19,00

AMERICANO

Campari, Carpano Vermouth, Soda

BELLINI

Pfirsichpüree, Schaumwein

BLOODY MARY

Vodka, Zitronensaft, Tomatensaft, Gewürz

CAIPIRINHA / CAIPIROSKA

Cachaca/Vodka, Rohrzucker, Limetten

COSMOPOLITAN

Vodka, Cointreau, Zitronensaft, Cranberrysaft

DAIQUIRI

Rum, Limettensaft, Zuckersirup

FRENCH 75

London Dry Gin, Cointreau, Zitronensaft, Zuckersirup, Schaumwein

MARGARITA

Tequila Plata, Cointreau, Limettensaft, Salz

MARTINI COCKTAIL 1912

London dry Gin, Vermouth dry, Oliven/Zitronenschale

MANHATTAN

Rye Whiskey, Carpano Vermouth, Angostura

MOJITO

Rum, frische Minze, Zucker, Limetten, Soda

MOSCOW MULE

Vodka, Limetten, Ginger Beer

NEGRONI

London dry Gin, Campari, Carpano Vermouth

WHISKEY SOUR

Bourbon Whiskey, Zitronensaft, Zucker, Eiweiss

COCKTAILS

“The Signatures”

CHF 22,00

PIZ NAIR

Sloe Gin, Apfel & Rosenbrand, Orangenbitter, Mediterranean Tonic

BOCA

Vodka, Falernum Likör, Ananas, Basilikum Essenz

DEVIL

Bourbon Whiskey, Campari, hausgemachter Chilibitter, Zitronensaft, Zucker

PUNTA CANA

Havanna 3 anos, Apricot Brandy, Angostura, Schaumwein

TUTTIFRUTTI

Gin Malfy Limone, Cointreau, Vanilla, Himbeere & Ingweer Swiss Kombucha,

“MOCK-TAILS” ALKOHOLFREI

CHF 15,00

A CITY ESCAPE

Ceder's Pink, Erdbeeren, Früchtetee Infusion, Limonade

6th FLOOR

Rebels Analcoholic Rum, Orange, Holunder, Kakao

OHNE..GRONI

Siegfried Wonderleaf Analcoholic Gin, Cranberrysaft, Isotta Analcoholic Vermouth

THAI MARY

Randen, Lychee, Ginger Beer

Alkoholfreie Getränke

| | | |
|--------------------------------|------|------|
| Acqua Panna | 50cl | 6.50 |
| S. Pellegrino | 50cl | 6.50 |
| Coca Cola, Cola Zero | 33cl | 6.00 |
| Sprite / Fanta | 33cl | 6.00 |
| Rivella Rot/Blau | 33cl | 6.00 |
| Fusetea Lemon | 33cl | 6.00 |
| Red Bull | 25cl | 6.50 |
| Fever Tree Bitter Lemon | 20cl | 6.00 |
| Fever Tree Ginger Ale | 20cl | 6.00 |
| Fever Tree Ginger Beer | 20cl | 6.00 |
| Fever Tree Mediterranean Tonic | 20cl | 6.00 |
| Fever Tree Indian Tonic | 20cl | 6.00 |
| Apfel Shorley | 33cl | 6.00 |

Kombucha & Säfte

| | | |
|---|------|-------|
| Swiss Kombucha Passionsfrucht | 40cl | 12.00 |
| Swiss Kombucha Himbeer & Ingwer | 40cl | 12.00 |
| Swiss Kombucha Holunderblüte, Limette & Minze | 40cl | 12.00 |
| Orange | 20cl | 6.00 |
| Ananas | 20cl | 6.00 |
| Multivitamin | 20cl | 6.00 |
| Tomaten | 20cl | 6.00 |
| Frischer Orangensaft | 20cl | 8.50 |

Kaffee & Heissgetränke

| | | |
|-------------------|--|-------|
| Espresso | | 4.50 |
| Espresso doppio | | 6.50 |
| Café crème | | 4.50 |
| Latte Macchiato | | 6.50 |
| Cappuccino | | 6.50 |
| Diverse Tees | | 5.00 |
| Heisse Schokolade | | 6.00 |
| Glühwein | | 7.00 |
| Irish Coffee | | 15.00 |

Bier / Birra / Beer / Bière

selected by Dominik Zurbrügg, General Manager & Beer Sommelier

from tap..

| | | | |
|---|------|------|------|
| Calanda Edelbräu (SUI) Stil: Spezialbier / untergärig | 5.2% | 30cl | 7.50 |
| Ittinger Amber (SUI) Stil: Red Ale / obergärig | 5.6% | 30cl | 7.50 |

no alcohol, please..

| | | | |
|---|--------|------|------|
| Heineken 0.0 (NED) Stil: Lager / untergärig | 0.0% | 33cl | 7.00 |
| Brauerei Thun The Regenerator IPA (SUI) Stil: Lager / untergärig | < 0.5% | 33cl | 9.00 |
| Erdinger Weizenbier alkoholfrei (GER) Stil: Weissbier / obergärig | < 0.5% | 50cl | 8.50 |

Weizen, Wheat & co..

| | | | |
|--|------|------|-------|
| Erdinger Weissbier (GER) Stil: Weissbier / obergärig | 5.3% | 50cl | 9.50 |
| BFM La Salamandre (SUI) Stil: Witbier / obergärig | 5.5% | 33cl | 12.50 |

Ipa's & friends..

| | | | |
|--|------|------|-------|
| Lagunitas IPA (USA) Stil: India Pale Ale / obergärig | 6.2% | 35cl | 10.00 |
| Haarige Kuh Kama Citra (SUI) Stil: Single Hop Pale Ale / obergärig | 5.0% | 33cl | 12.00 |
| Riegele Simco 3 (GER) Stil: Pale Ale / obergärig | 5.0% | 33cl | 9.00 |

The Reds & The Brownies..

| | | | |
|--|------|------|-------|
| Brauerei Engadiner Bier Palü (SUI) Stil: Amber / untergärig | 5.0% | 33cl | 9.00 |
| Eichhof Finsterer Hubertus (SUI) Stil: Dunkelbier / untergärig | 5.7% | 33cl | 9.00 |
| Bosteels Kwak (BEL) Stil: Amber / obergärig | 8.4% | 33cl | 12.00 |

Black is beautiful..

| | | | |
|---|-------|--------------|---------------|
| Brauerei Engadiner Bier Black Boval (SUI) Stil: Schwarzbier / untergärig | 4.4% | 33cl | 9.00 |
| Riegele Noctus 100 (GER) Stil: Irish Strong Ale / obergärig | 10.0% | 66cl 33cl | 18.00 9.00 |
| Pilgrim Imperial Russian Stout (SUI) Stil: Imperial Russian Stout / obergärig | 15.0% | 37.5cl | 24.00 |

Sour macht lustig..

| | | | |
|--|-------|--------|-------|
| Brauerei Locher Vintage Sour Beer Himbeer (SUI) Stil: Sauerbier / Spontangärung | 4.0% | 33cl | 12.00 |
| Birrificio Sottobisio Wild Shot (SUI) Stil: Wild Ale (Sauerbier, diverse Barrique) / obergärig | 10.0% | 33cl | 18.00 |
| Boon Gueuze Mariage Parfait 2016 (BEL) Stil: Sauerbier / Spontangärung | 8.0% | 37.5cl | 18.00 |
| Rodenbach Vintage 2015 (BEL) Stil: Sauerbier / Spontangärung | 7.0% | 75cl | 28.00 |

Other Specials..

| | | | |
|---|-------|----------------|----------------|
| Le Fou du Roi Dernière Volonté (SUI) Stil: Dubbel / obergärig | 7.2% | 33cl | 15.00 |
| Abbaye St-Maurice DXV (SUI) Stil: Abteibier, Tripel / obergärig | 8.5% | 33cl | 15.00 |
| Bevog Hagger 0221 (AUT) Stil: Barley Wine / obergärig | 12.2% | 33cl | 45.00 |
| Pilgrim Vintage 2020 (SUI) <i>sehr beschränkt verfügbar</i> Stil: Strong Ale, Barley Wine, Barrique / obergärig | 15.0% | 37.5cl 75cl | 42.00 75.00 |
| Cerevisium 1516 (GER) <i>Einzelflasche</i> Stil: Spezialität, nach Champagnermethode hergestellt | 10.3% | 75cl | 120.00 |

Perlage & Champagne

| | | |
|--------------------------------------|-------|--------|
| Ferrari Perlé | 75 cl | 98.00 |
| Berlucchi Rosé Franciacorta | 75 cl | 98.00 |
| Ferrari Maximum Rosé | 75 cl | 98.00 |
| Perrier-Jouët Grand Brut | 75 cl | 110.00 |
| Perrier-Jouët Blanc de Blancs | 75 cl | 150.00 |
| Perrier- Jouët Blason Rosè | 75 cl | 150.00 |
| Laurent Perrier Rosé | 75 cl | 175.00 |
| Belle Epoque Blanc | 75 cl | 340.00 |
| Crystal Brut | 75 cl | 460.00 |
| Dom Pérignon Vintage | 75 cl | 425.00 |

Weiss

| | | | |
|--|------|-------|--------|
| Mono Weiss Chardonnay, Sauvignon Blanc, Weissburgunder | 2022 | 75 cl | 56.00 |
| Malanser Weissburgunder Weissburgunder – Peter Wegelin | 2021 | 75 cl | 78.00 |
| Marriage – Pinot Blanc / Chardonnay Pinot Blanc, Chardonnay – Von Tscharnher / Schloss Reichenau | 2021 | 75 cl | 75.00 |
| Bianco Rovere Merlot del Ticino – Guido Brivio | 2022 | 75 cl | 85.00 |
| Desilva Sauvignon Blanc Sauvignon Blanc – Peter Sölva & Söhne | 2019 | 75 cl | 65.00 |
| Chardonnay Friuli Isonzo – Vie di Romans | 2020 | 75 cl | 95.00 |
| Poggio alle Gazze Igt Sauvignon Blanc, Vermentino, Verdicchio – Ornellaia | 2020 | 75 cl | 120.00 |
| Cervaro della Sala Chardonnay/Grechetto – Tenuta Antinori | 2021 | 75 cl | 135.00 |
| Alteni di Brassica Sauvignon Blanc – Angelo Gaja | 2017 | 75 cl | 230.00 |
| Gaia & Rey Langhe Dop Chardonnay – Angelo Gaja | 2017 | 75 cl | 390.00 |
| Pouilly Fuissé Ch. Beauregard AC Chardonnay – Joseph Burrier | 2020 | 75 cl | 86.00 |
| Chablis AOP Vieilles Vignes Chardonnay – Domaine Vocoret | 2021 | 75 cl | 80.00 |
| Puligny-Montrachet Les Combettes, 1er cru AC Chardonnay – Domaine François Carillon | 2017 | 75 cl | 220.00 |

Rosè


| | | | |
|--|------|-------|--------|
| Schiller Pinot Noir, Elbling – Manfred Meier | 2021 | 75 cl | 61.00 |
| Garrus Château D'Esclans | 2018 | 75 cl | 245.00 |

Rot

| | | | |
|---|--------------|------------------|-----------------|
| Pinot Noir Eichholz Blauburgunder – Annatina Pelizzati | 2022 | 75 cl | 85.00 |
| Churer Blauburgunder Johann-Baptista Blauburgunder – Von Tschärner / Schloss Reichenau | 2019 | 75 cl | 105.00 |
| Pinot Noir Selvenen Blauburgunder – Georg Fromm / Malans | 2020 | 75 cl | 110.00 |
| Terra Mora Riserva Merlot.– Gialdi, Cortellini | 2018 | 75 cl | 87.00 |
| Riflessi d'Epoca Merlot – Guido Brivio | 2019 | 75 cl | 95.00 |
| Quattromani Merlot – Guido Brivio, Angelo Delea, Feliciano Gialdi, Claudio Tamborini | 2013 | 75 cl | 135.00 |
| 5 Stelle docg Chiavennasca (Nebbiolo) – Nino Negri | 2017 | 75 cl | 120.00 |
| Numero Uno Barrique Nebbiolo – Plozza | 2016/17 | 75 cl | 125.00 |
| Sito Moresco Langhe DOP Nebbiolo, Merlot, Barbera, Cabernet Sauvignon – Gaja | 2021 | 75 cl | 105.00 |
| Bricco dell'Uccellone Barbera d'Asti – Braida | 2019 2018 | 75 cl 37.5 cl | 145.00 65.00 |
| Amarone Corvina veronese, Corvinone, Rondinella, Oseleta – Tedeschi Pindemonte | 2018 | 75 cl | 110.00 |
| La Poja Corvina Veronese – Allegrini | 2015 | 75 cl | 180.00 |
| Kairos Zymé Cuvée von 15 Traubensorten aus Veneto – Celestino Gaspari | 2018 | 75 cl | 150.00 |
| Le Serre Nuove dell'Ornellaia Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot – Ornellaia – Bolgheri | 2020 | 75 cl | 115.00 |
| Tignanello Sangiovese, Cabernet Sauvignon, Cabernet Franc – Antinori | 2017/18 | 75 cl | 195.00 |
| Sassicaia Cabernet Sauvignon & Cabernet Franc Bolgheri | 2017 | 75 cl | 415.00 |
| Ornellaia C. Sauv. Cab.Franc, Merlot, Petit Verdot Bolgheri | 2016 | 75 cl | 415.00 |

Sky Bar Food
(Von 16:00 Uhr bis 21:30 Uhr)

| | |
|---|--------------|
| Pinsa Monopol | 18.00 |
| Luftiger Hefe-Sauerteig, knusprig gebacken mit frischen Tomaten und Basilikum <i>Crispy baked fluffy yeast sourdough Bruschetta style with fresh tomatoes and basil</i> Pâte levain croustillant aux tomates fraîches et basilic | |
| Pinsa Margherita | 16.00 |
| Luftiger Hefe-Sauerteig, knusprig gebacken mit Tomatensauce, Mozzarella, Basilikum <i>Crispy baked fluffy yeast sourdough with tomato sauce, mozzarella, basil</i> Pâte levain croustillant, sauce aux tomates, mozzarella et basilic | |
| La Caesar Mono | 19.00 |
| Caesar Salat mit konfierten Tomaten, Speck, Grana Padano <i>Caesar salad with tomatoes confit, bacon, Grana Padano</i> Salade Caesar avec tomates confites, lardons, Grana Padano | |
| mit gegrillten Schweizer Pouletbruststreifen | 32.00 |
| con petto di pollo grigliato <i>with grilled slices of Swiss chicken breast</i> avec lanières de suprême de poularde suisse grillée | |
| Cremige Burrata, grüner Spargelsalat, Bärlauchpesto | 21.00 |
| Burrata, insalata di asparagi verdi, pesto all' aglio orsino <i>Creamy burrata, green asparagus salad, wild garlic pesto</i> Burrata crémeuse, salade d'asperges vertes, pesto à l'ail des ours | |
| Klassisches Rindstartar handgeschnitten mit getoasteter Pinsa | 36.00 |
| Tartar di manzo classica <i>Classic beef tartar, hand cut</i> Tartare de boeuf classic, coupé à lamain | |
| Bündnerteller - Auswahl von Bündnerfleisch, Rohschinken, Salsiz & Käse | 32.00 |
| Selezione di affettati & formaggi <i>Selection of cold cuts & cheese</i> Sélection de charcuteries et fromage | |

| | |
|---|--------------|
| Tagessuppe Zuppa del giorno <i>Soup of the day</i> Potage du jour | 14.00 |
| Paccheri 'Mono' mit frischen Tomaten, Zitrone, Basilikum Paccheri 'Mono' con pomodori freschi, limone e basilico <i>Paccheri 'Mono' with fresh tomatoes, lemon, basil</i> Paccheri 'Mono' avec tomates fraîches, citron, basilic | 32.00 |
| Hausgemachte Gnocchi mit Bärlauchpesto, Mozzarella, Cherrytomaten Gnocchi fatti in casa con pesto di aglio orsino, mozzarella e pomodori pachino <i>Homemade gnocchi with wild garlic pesto, mozzarella and cherry tomatoes</i> Gnocchi maison au pesto d'ail des ours, mozzarella, tomates cerises | 32.00 |
| Sky Beef Burger | 35.00 |
| Sky Vegan Burger  | 32.00 |
| Bündner Nusstorte Torta di noci grigionese Graubunden nut tarte Gâteau aux noix | 7.00 |

Das Fleisch, das wir verarbeiten, stammt aus folgenden Regionen:

| | |
|------------------|---|
| Rind: | Schweiz, Irland |
| Kalb, & Schwein; | Ausschließlich Schweiz, wenn möglich aus unserer Region |
| Lamm: | Australien, Neuseeland |
| Geflügel: | Freiland aus der Schweiz oder Frankreich |
| Oktopus | Mittelmeer |
| Dorade: | Island |
| Thunfisch | Dänemark |



st. moritz sky bar

art boutique hotel monopol



Preise in CHF inklusive MwSt